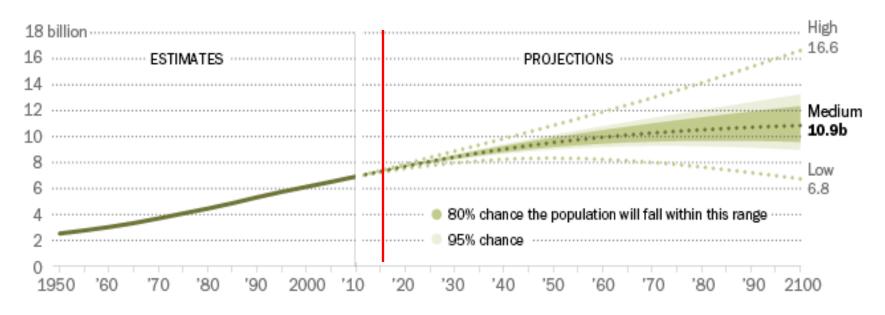
New Opportunities for Pulse Crop Economic Development

Montana Pulse Day December 9, 2015

World Population Increase

World Population, 1950-2100

Estimated and projected annual world population

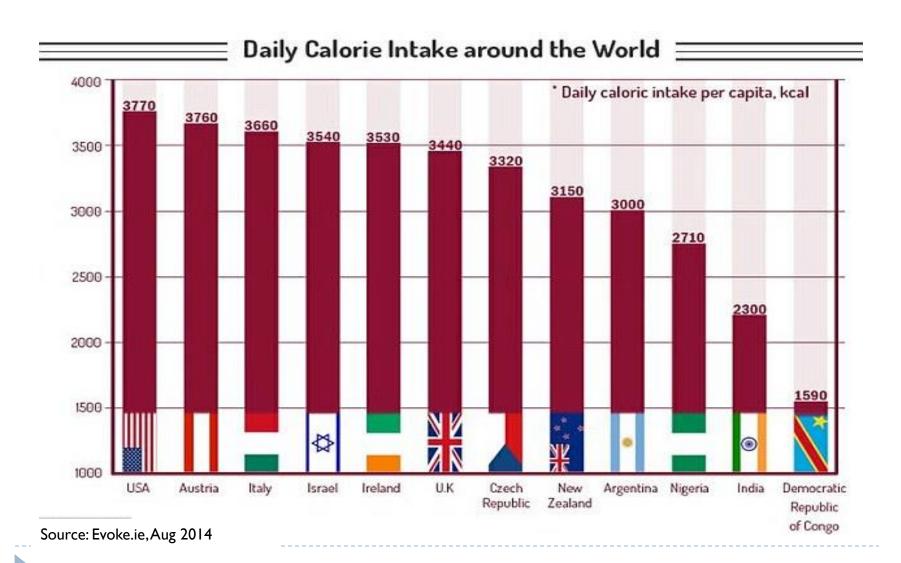


Source: United Nations Population Division World Population Prospects, 2012 Revision; "World Population Stabilization Unlikely This Century," Science, Oct. 10, 2014

PEW RESEARCH CENTER

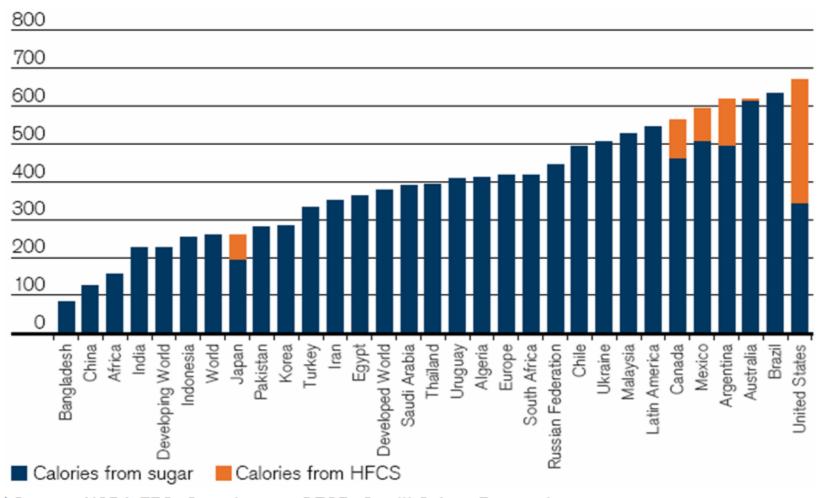


Web MD: 2,000 Calories for Women 2,400 Calories for Men



Simple Carbohydrate Intake

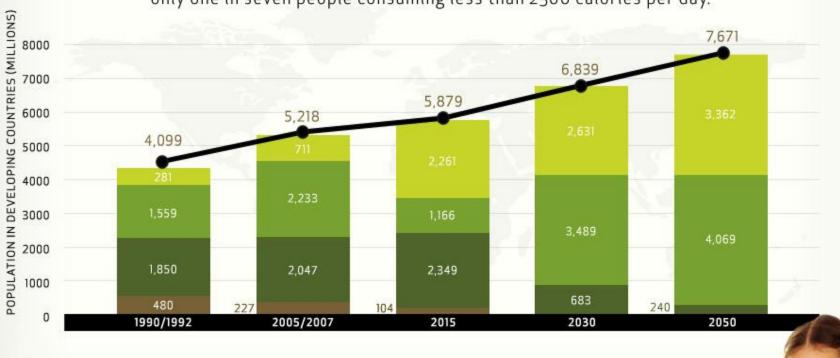
Average Daily Caloric Intake Of Sweeteners By Country



Higher Demand for Calories

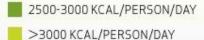
PER CAPITA CONSUMPTION

By 2030, average per capita food consumption in developing countries is expected to grow, with only one in seven people consuming less than 2500 calories per day.





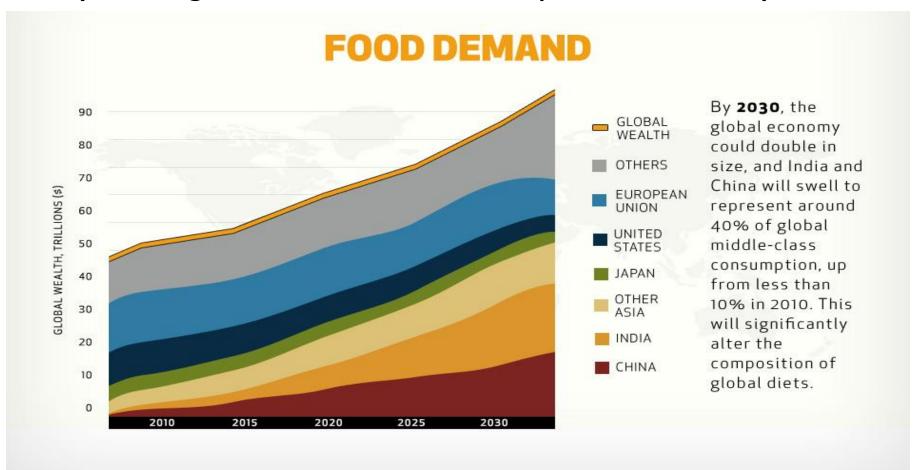
2000-2500 KCAL/PERSON/DAY





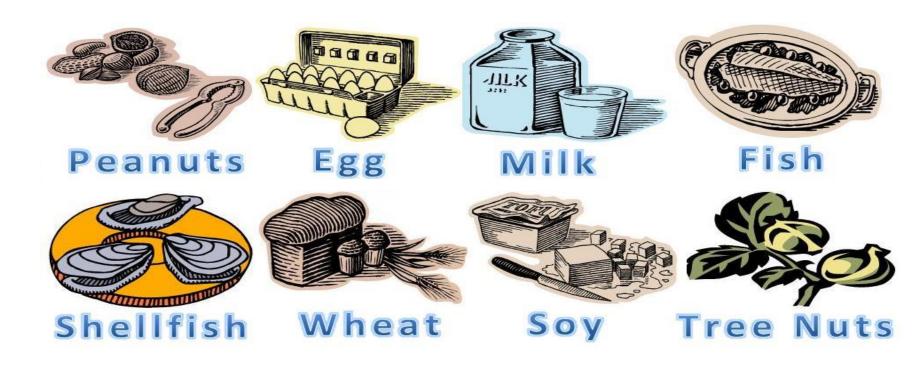
Interesting Food Facts

▶ By 2030, global food demand is expected to rise by 35%.



Interesting Food Facts

"Free From" - Foods and Beverages





Interesting Food Trend

Clean Food – Simple Food

Ingredients: White Boneless Chicken, Water, Food Starch-Modified, Salt, Seasoning (Autolyzed Yeast Extract, Salt, Wheat Starch, Natural Flavoring [Botanical Source], Safflower Oil, Dextrose, Citric Acid), Sodium Phosphates, Natural Flavor (Botanical Source). Battered and Breaded with: Water, Enriched Flour (Bleached Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Yellow Corn Flour, Bleached Wheat Flour, Food Starch-Modified, Salt, Leavening (Baking Soda, Sodium Acid Pyrophosphate, Sodium Aluminum Phosphate, Monocalcium Phosphate, Calcium Lactate), Spices, Wheat Starch, Dextrose, Corn Starch.



Interesting Food Trends

- Protein Vegetable and Animal
- Fiber and Resistant Starches
- ▶ Healthy Fats Omega 3/6/9 Balance
- Vitamins, Minerals, Nutrients
- Water





Interesting Food Trends

Sustainability

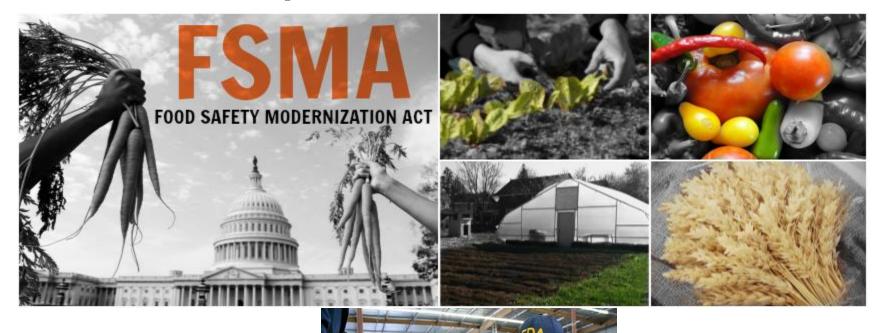
n., the ability to meet the needs of the present without compromising the ability of future generations to meet their own needs.





Interesting Food Trends

Food Safety





Pulse Crops Nutrition Profile

Nutritional profile of pulses and cereal grains

g/100g dry weight basis

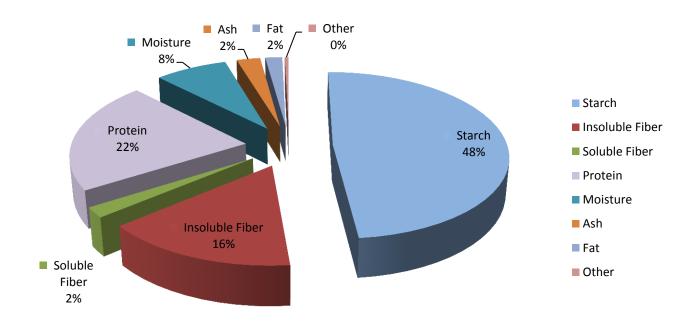
| | Protein | Fat | Carbohydrate | Fiber | |
|------------|---------|-----|--------------|-------|--|
| Peas | 23 | 1 | 60 | 16 | |
| Beans* | 23-26 | 1-2 | 67-71 | 17-28 | |
| Lentils | 26 | 1 | 60 | 14 | |
| Chickpeas | 22 | 7 | 69 | 19 | |
| White rice | 8 | 1 | 90 | 1 | |
| Brown rice | 9 | 3 | 85 | 4 | |
| Wheat | 15 | 3 | 83 | 13 | |
| Oats | 18 | 8 | 72 | 12 | |

[&]quot;includes kidney, black, cranberry, pinto and navy beans

Sources: Wang and Daun, U.S.D.A. National Nutrient Database for Standard Reference, and Health Canada Canadian Nutrient File

Nutritional Appeal of Pulse Crops

% Components of Peas



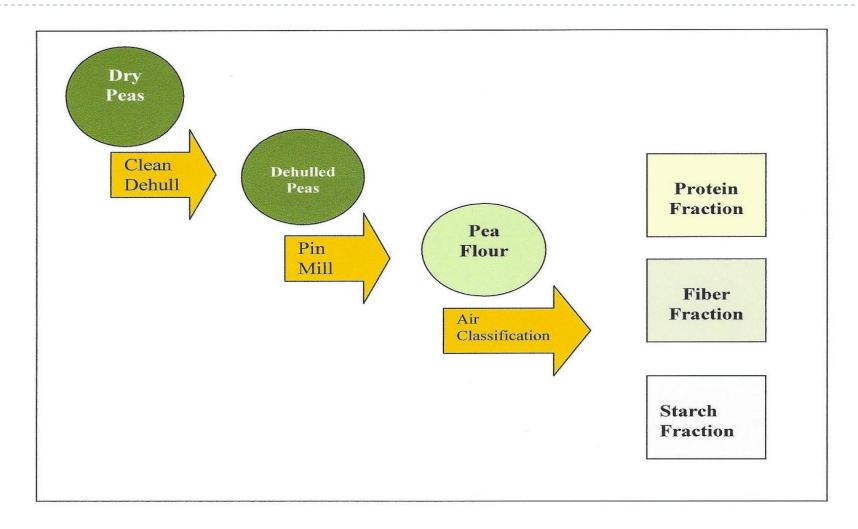
- Components of Peas
- Source: USDA Nutrient Database



Dry Pea Nutrition

| Nutrients in Dried Peas 1.00 cup cooked (196.00 grams) | | | | | |
|--|----------|------|-----|-----------|--|
| | Nutrient | | %Da | ily Value | |
| molybdenum | 11 | 96% | | | |
| fiber | 6 | 5% | | | |
| tryptophan | 5 | 6.2% | | | |
| manganese | 3 | 9% | | | |
| protein | 3 | 2.7% | | | |
| folate | 3 | 1.8% | | | |
| vitamin B1 | 24 | 4.6% | | | |
| potassium | 2 | 0.2% | | | |
| phosphorus | 1 | 9.4% | | | |
| Calories (231) | | 12% | | | |

Dry Pea Fractionation Process





Dry Fractionation Process

| Product | % Moisture | % Protein | % Starch/Sugars | % Fiber | % Ash | % Fat |
|-------------------------|------------|-----------|-----------------|---------|-------|-------|
| | | | | | | |
| | | | | | | |
| Whole Peas | 8 | 22 | 48 | 18 | 2 | 2 |
| | | | | | | |
| Protein Fraction | 9 | 53 | 30 | 1 | 5 | 2 |
| Fiber Fraction | 8 | 2 | 1 | 87 | 2 | 0 |
| Starch Fraction | 9 | 12 | 75 | 1 | 2 | 1 |

Table 3: Dry Fractionation Process – Fraction Nutrient Composition

Source: Pulse Canada



Wet Fractionation Process

| Product | % Moisture | % Protein | % Starch/Sugars | % Fiber | % Ash | % Fat |
|-------------------------|------------|-----------|-----------------|---------|-------|-------|
| Whole Peas | 8 | 22 | 48 | 18 | 2 | 2 |
| Protein Fraction | Dry Basis | 85 | 8 | 1 | 4 | 2 |
| Fiber Fraction | 8 | 2 | 1 | 87 | 2 | 0 |
| Starch Fraction | Dry Basis | 1 | 99 | 0 | 0 | 0 |

Wet Fractionation Process – Fraction Nutrient Composition

Source: USDA Nutrient Database for Standard Reference



Pea Protein Isolate

CLEAN TASTE

- Neutral flavor and aroma characteristics
- Easy to formulate great tasting products

FUNCTIONALITY

- 100% soluble and transparent in low pH beverages
- Heat stable
- Low in viscosity

NUTRITION

- Excellent amino acid profile
- Contains all the essential amino acids
- Quality plant protein nutrition

LABEL FRIENDLY

- Hypoallergenic
- Sourced from non-GMO field peas

Pet Food Formulations







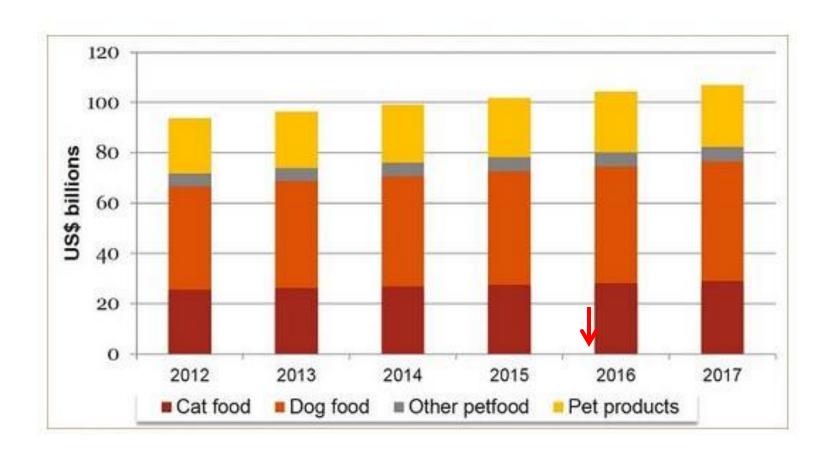








U.S. Pet Food Sales



- U.S. Pet Product Growth Projections 2012-2017
- Source: Euromonitor International



Pulse Flours











Baked Goods











Snack Chips and Crackers

















Spreads, Dips, and Butters





Net Wt. 18 oz (1 lb 2 oz



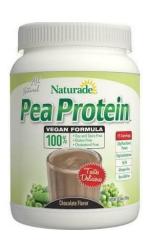


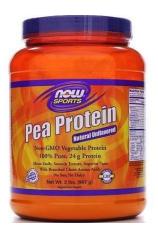
Meat Free Proteins



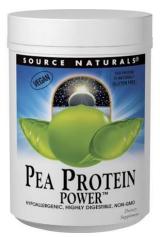


Protein Supplements















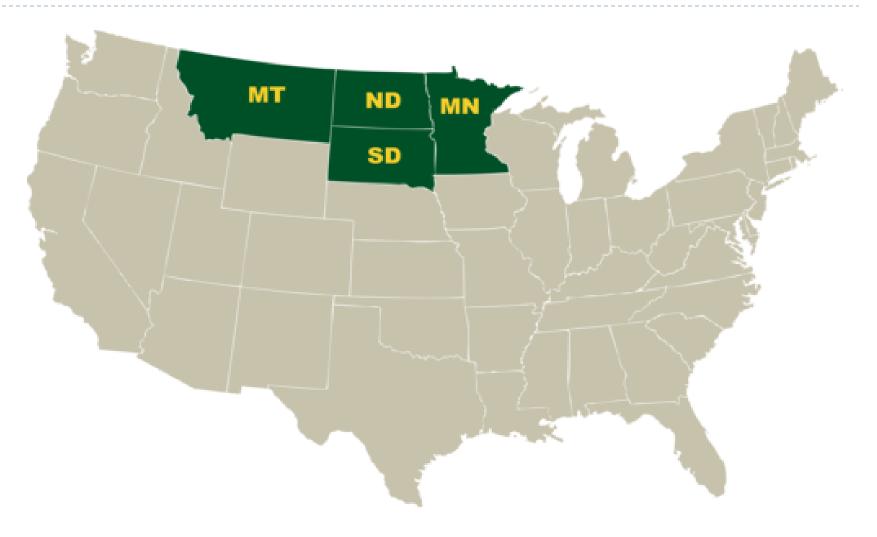
Opportunities in Food Manufacturing

Provide the World with Excellent Nutritional Value for Optimum Health and Wellness





Northern Crops Institute



Northern Crops Institute













Northern Crops Institute

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